

Baked Chili Cheese Corn

4 cups frozen corn, thawed and drained
1 cup cheddar cheese
1 8-oz. package cream cheese, room temperature
1 7-oz. can diced green chilies
2 tsp. chili power
2 tsp. ground cumin

Preheat oven to 350° F. Mix all ingredients until well combined. Transfer to prepared large dish and bake until bubbling, about 30 minutes.

Hint: grilling without the husk and basting with melted butter with your favorite herb or garlic will give you a very sweet ear of corn. Cook the corn until some of it is light to dark brown. The sugar in the corn caramelizes and you will not need to put anything else on it.

Serve 8 to 10.

submitted by: Carol Frank